Moist Banana Cake Recipes Collection

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1. Classic Moist Banana Cake

Ingredients:

• 3 ripe bananas, mashed
• 2 cups all-purpose flour
• 1 tsp baking soda
• 1/4 tsp salt
• 1/2 cup butter, softened
• 3/4 cup brown sugar
• 2 large eggs
• 1 tsp vanilla extract
• 1/2 cup buttermilk

Instructions:

1. Preheat oven to 350°F (175°C). Grease a 9x13 inch pan.
2. Mix flour, baking soda and salt.
3. In another bowl, cream butter and brown sugar. Add eggs, mashed bananas and vanilla.
4. Combine dry and wet ingredients, add buttermilk.
5. Pour into pan and bake 60-65 minutes.
6. Cool completely before serving.

Full Step-by-Step Guide: https://bananacakerecipes.com/

2. 2-Minute Banana Mug Cake

Ingredients:

• 1 ripe banana
• 4 tbsp flour
• 1 tbsp sugar
• 1 tbsp milk
• 1 tbsp oil
• Pinch of baking powder

Instructions:

1. Mash banana in a mug.

2. Add all other ingredients and mix well.
3. Microwave for 90 seconds.
4. Enjoy warm!

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3. Chocolate Peanut Butter Banana Cake

Ingredients:
• 2 ripe bananas
• 1 cup flour
• 1/3 cup cocoa powder
• 1/2 cup peanut butter
• 1/2 cup sugar
• 2 eggs

Instructions:
1. Preheat oven to 350°F.
2. Mash bananas and mix with peanut butter.
3. Add sugar, eggs, flour and cocoa.
4. Bake for 25-30 minutes.
5. Frost with peanut butter frosting.

More Chocolate Recipes: https://bananacakerecipes.com/

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